



FERMAID® E

COMPLEX YEAST NUTRIENT

Description

FERMAID® E is a special complex yeast nutrient suitable for use in alcohol fermentation of grape must, fruit mashes, sparkling wines. Developed by Lallemand, the use of **FERMAID® E** reduces the occurrence of sluggish and stuck fermentations.

FERMAID® E helps the maximum cell density get through the stationary phase and complete alcohol fermentation as quickly and as efficiently as possible especially under limiting available nitrogen conditions.

Healthy yeast fermentation will take preferential priority over a bacterial fermentation and will have a reduced SO₂ requirement. To facilitate the efficient and rapid end of the fermentation, **FERMAID® E** supplements a series of important nutrients and bio-factors:

- Inactive Yeast Hull Product
- Di-Ammonium Phosphate
- Ammonium Sulphate
- Thiamine

Application and results

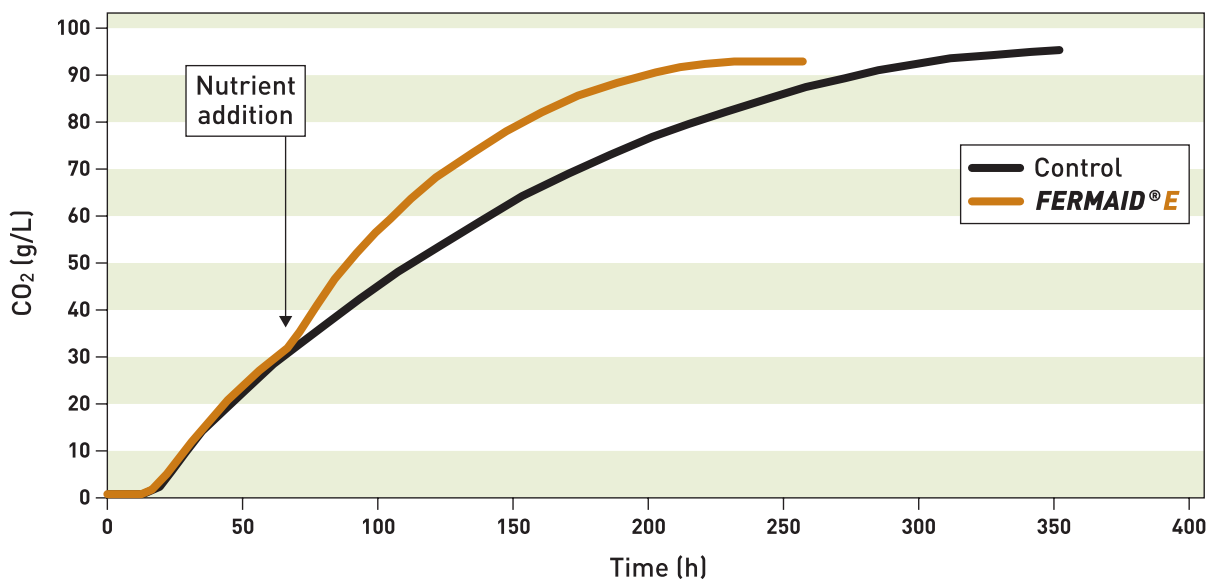
• Sluggish fermentations

Sluggish fermentations are microbiologically unstable and can lead to the growth of undesirable organisms, both yeast and bacteria, resulting in unwanted by-products such as acetic acid, acetaldehyde and di-acetyl. **FERMAID® E** is the good oenological nutrient product to give good fermentation results.

• In nutrient deficient juice or must

When YAN is below 125 mgN/L, optimal fermentation kinetics are obtained by supplementation of an additional 100 – 200 mgN/L YAN. Although fermentation kinetics are favorable, the wines are often bitter and harsh. In these cases supplementation of nutrients with 40 g/hL **FERMAID® E** will result in improved mouthfeel, balance and wine quality.

CHART 1 Nutrient: 40g/hL; 1/3 of alcoholic fermentation (AF); synthetic must deficient in nitrogen; 24°C; CY-3079 YSEO 25g/hL.



Yeast Assimilable Nitrogen content of the must	Yeast nutrition strategy recommended with FERMAID® E
< 150 mg/L	20 g/hL FERMAID® E at yeast addition and 20 g/hL at 1/3 of AF
150 mg/L < ... < 250 mg/L	15 g/hL FERMAID® E at yeast addition and 20 g/hL au 1/3 of AF
> 250 mg/L	20- 30 g/hL FERMAID® E at 1/3 of AF

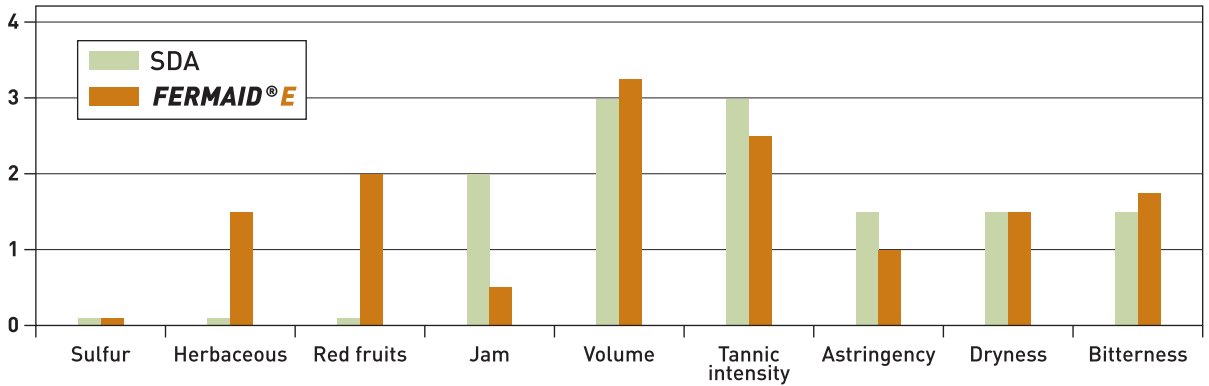
These nutritional strategies will be modulated with the use of a protectant (Natstep inside product) in case of extreme temperatures, high clarified conditions, high potential alcohol.



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CHART 2 Effect of **FERMAID[®]E** on the sensory profile of a Merlot (ICV trials R&D Dpt, 2007).



Dosage and instructions for use

	YAN (Yeast Assimilable Nitrogen) en mg/L	
	30 g/hL added product	40 g/hL added product
FERMAID[®]E	42 mg/L	56 mg/L
DAP	63 mg/L	84 mg/L

- Dosage recommended: 30-40 g/hL
- **Maximum dosage (EEC): 40 g/hL**
- Add to the must during the alcoholic fermentation.

Packaging and storage

- 2.5kg bag or 1.0kg bag.
- Store in a cool and dry environment away from direct sunlight and strong odours below 25°C.
- Shelf-life at the recommended storage temperature is 4 years from production time.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.

Distributor